

<b>Composition for Supplementing a Beverage</b>	<b><u>10</u></b>
<b>Active Ingredient Selected to Compensate for Nutrition Deficiency</b>	<b><u>12</u></b>
<b>Excipient</b>	<b><u>14</u></b>
<b>Delivery Formulation</b>	<b><u>16</u></b>

**FIG. 1**

Fortified Beverage <u>20</u>	
Base Beverage <u>22</u>	
Alcohol <u>32</u>	Vitamins <u>24</u>
Water <u>34</u>	Minerals <u>26</u>
Carbohydrates <u>36</u>	Electrolytes <u>28</u>
Caffeine <u>38</u>	Other Components <u>40</u>
Supplement <u>10</u>	
Vitamins <u>24</u>	Excipient <u>14</u>
Minerals <u>26</u>	Other Nutrients <u>30</u>
Electrolytes <u>28</u>	

FIG. 2

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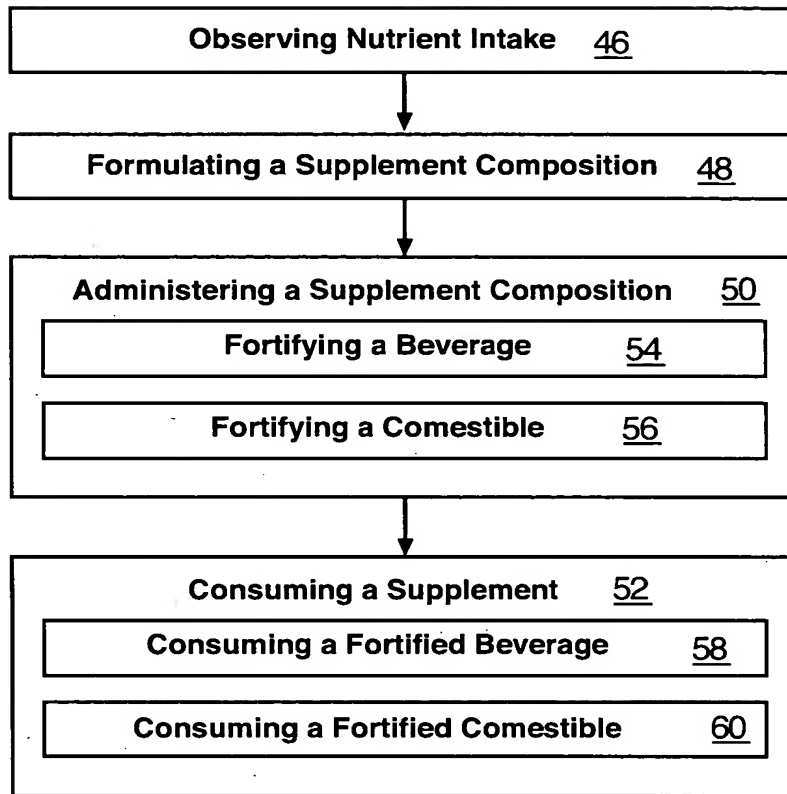



FIG. 3

Observing Nutrient Intake	<u>46</u>
Nutrient Depletion	<u>64</u>
Nutrient Deficiency	<u>66</u>
Dietary Consumption Patterns	<u>68</u>
Public Policies	<u>70</u>
Nutrient Interaction/Neutralization	<u>72</u>
Health of Subjects	<u>74</u>
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FIG. 4

<b>Formulating a Supplement Composition</b>		<b><u>48</u></b>
<b>Selecting a Condition to Supplement</b>		
<b>Nutrient Depletion</b>	<b><u>64</u></b>	<b>Sequela</b>
<b>Nutrition Deficiency</b>	<b><u>66</u></b>	<b>Dietary Consumption Pattern</b>
<b>Other Conditions</b>	<b><u>91</u></b>	<b><u>68</u></b>
<b>Selecting an Active Ingredient</b>		
<b>Vitamin</b>	<b><u>24</u></b>	<b>Electrolyte</b>
<b>Mineral</b>	<b><u>26</u></b>	<b>Other Active Ingredient</b>
<b>Selecting an Excipient</b>		
<b>Preservative</b>	<b><u>92</u></b>	<b>Solvent</b>
<b>Stabilizer</b>	<b><u>94</u></b>	<b>Flavor Mollifying Agent</b>
<b>Lubricant</b>	<b><u>96</u></b>	<b>Odor Mollifying Agent</b>
<b>Other Excipients</b>	<b><u>107</u></b>	<b>Appearance Mollifying Agent</b>
		<b>Texture Mollifying Agent</b>
<b>Selecting a Formulation</b>		
<b>Powder</b>	<b><u>108</u></b>	<b>Solution</b>
<b>Tablet</b>	<b><u>110</u></b>	<b>Suspension</b>
<b>Capsule</b>	<b><u>112</u></b>	<b>Emulsion</b>
		<b>Wax Matrix</b>
		<b>Osmotic Sieve</b>
		<b>Coatings</b>
<b>Other Formulations</b>		<b><u>125</u></b>
<b>Evaluating a Formulation</b>		
<b>Lab Testing/Quantitative Analysis</b>	<b><u>126</u></b>	<b>Public Policy Impact</b>
<b>Clinical Testing/Efficacy</b>	<b><u>128</u></b>	<b>Ease of Administration</b>
<b>Consumer Preference</b>	<b><u>130</u></b>	<b>Production Cost</b>
<b>Other Evaluations</b>	<b><u>140</u></b>	<b>Production Process</b>
<b>Production</b>		<b><u>88</u></b>

FIG. 5

<b>Fortifying a Beverage</b>		<b><u>54</u></b>
<b>Producing a Beverage</b>		<b><u>144</u></b>
Harvesting <u>152</u>	Mixing <u>160</u>	Filtering <u>168</u>
Crushing <u>154</u>	Heating <u>162</u>	Aging <u>170</u>
Milling <u>156</u>	Fermenting <u>164</u>	Extruding <u>172</u>
Mashing <u>158</u>	Distilling <u>166</u>	Other Production <u>174</u>
<b>Packaging a Beverage</b>		<b><u>146</u></b>
Bottling <u>176</u>	Kegging <u>180</u>	Bagging <u>184</u>
Canning <u>178</u>	Barreling <u>182</u>	Carton <u>186</u>
Other Packaging <u>188</u>		
<b>Distributing a Beverage</b>		<b><u>148</u></b>
Consumer Introduced <u>188</u>	Manufacturer Introduced <u>192</u>	
Server Introduced <u>190</u>	Other Distribution <u>194</u>	
<b>Augmenting a Beverage</b>		<b><u>126</u></b>
Ice/Water <u>196</u>	+	Supplement <u>10</u>
Beverage Mixer <u>198</u>	+	Supplement <u>10</u>
Beverage Garnishment <u>200</u>	+	Supplement <u>10</u>
Other Augmentation <u>202</u>	+	Supplement <u>10</u>

FIG. 6

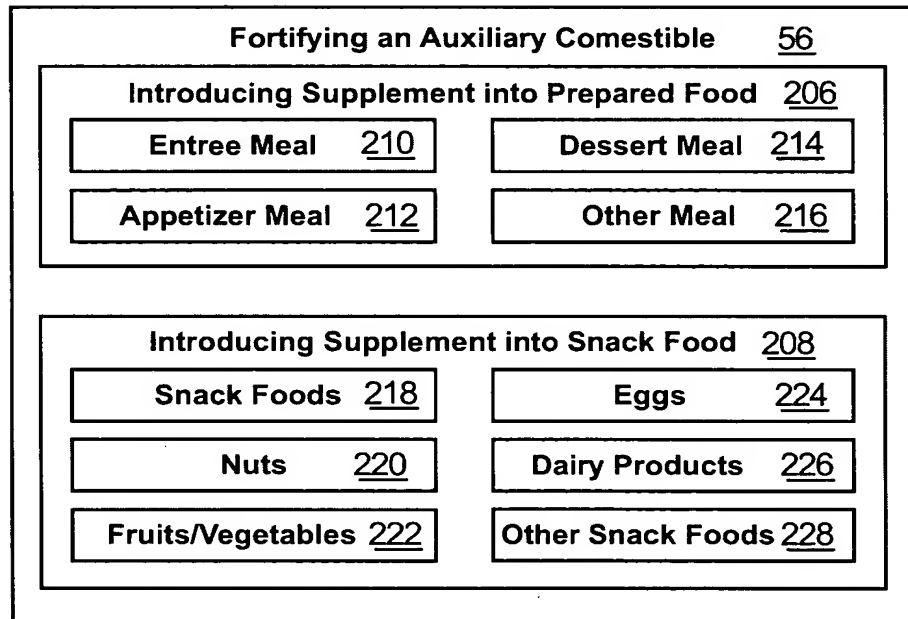


FIG. 7

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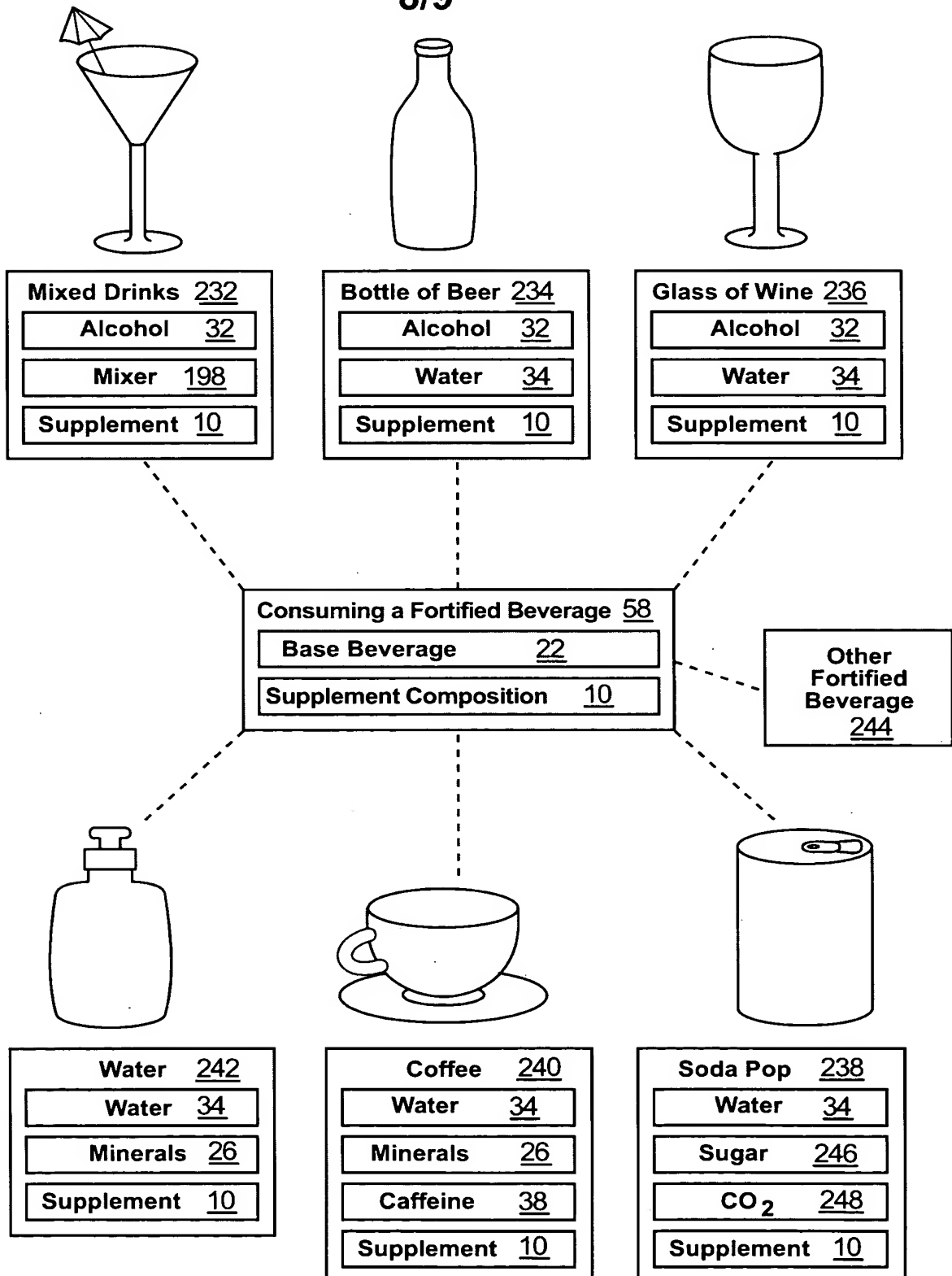


FIG. 8



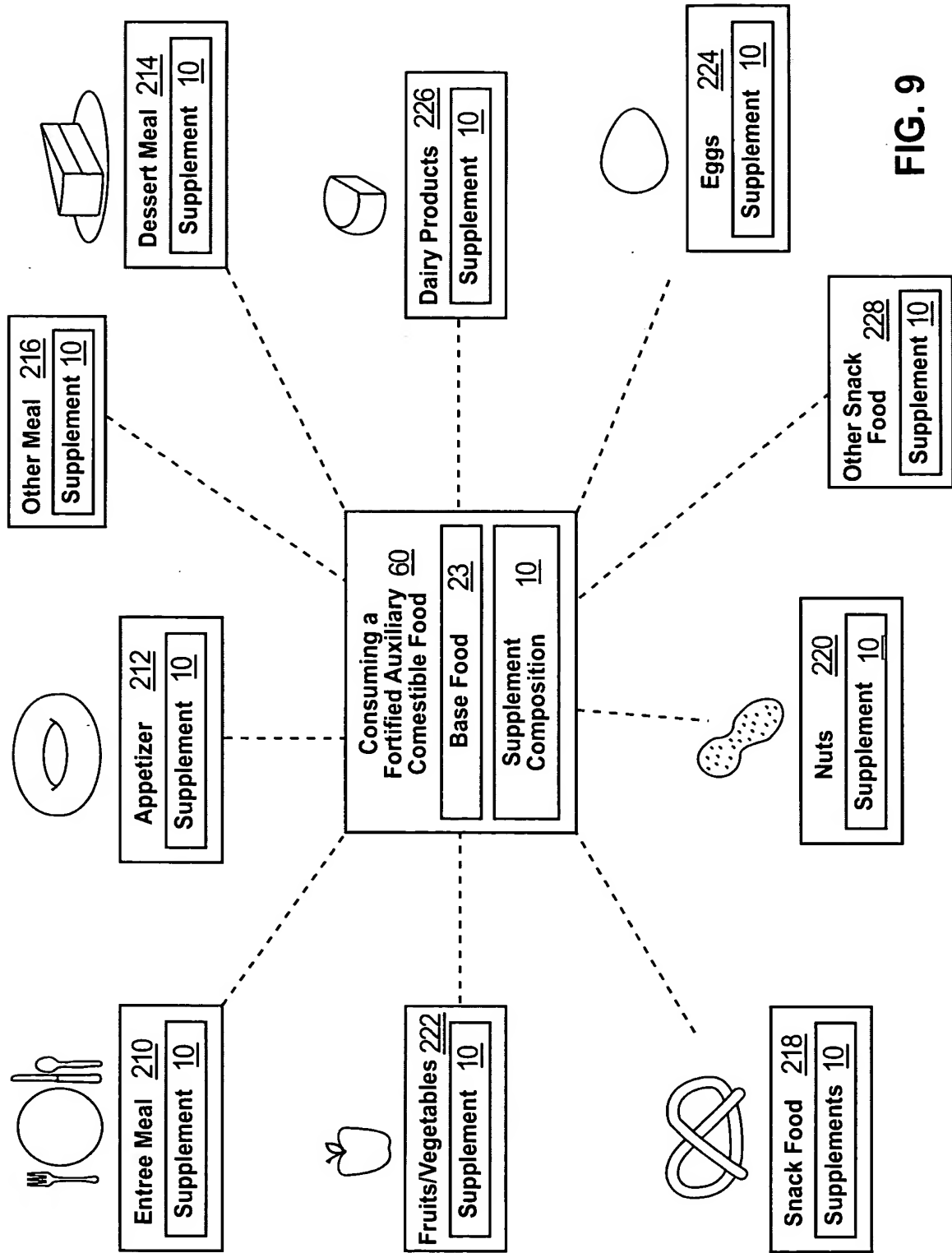


FIG. 9